

Shakshuka

Serves 4

Adapted from *Saveur*

- ¼ cup olive oil
- 1 medium onion, finely chopped
- 1 red pepper, finely chopped
- One or more hot chili peppers, minced (optional)
- 4 garlic cloves, minced
- 3 – 4 cups prepared or canned tomato sauce
- Pinch of crushed red pepper
- Kosher salt and freshly ground black pepper
- 6 - 8 eggs
- ½ cup crumbly or grated cheese and 1 Tb minced parsley or other herbs for garnish
- Crusty bread for serving

Heat oil in a large skillet. Add onion and peppers. Cook for 5 – 7 minutes until soft. Add garlic and cook another minute or two. Add tomato sauce, crushed red pepper, salt, and black pepper. Stir to combine. Cook for 5 – 10 minutes until sauce is simmering. Using the back of a spoon, create small indentations for the eggs. Carefully crack eggs into the tomato mixture without breaking the yolks. Cover and simmer for 5 – 12 minutes (depending on how runny you like the yolks). Garnish with cheese and parsley and serve with crusty bread.